THE FRUIT PRODUCTS ORDER 1955

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Marketing Series No. 116

A.M.A. 114
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GOVERNMENT OF INDIA
MINISTRY OF FOOD AND AGRICULTURE

THE FRUIT PRODUCTS ORDER

with Supplement.

1955

FOOD TECHNOLOGICAL RESEARCH INSTITUTE
8.2.1960
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(As amended upto 18-2-58)

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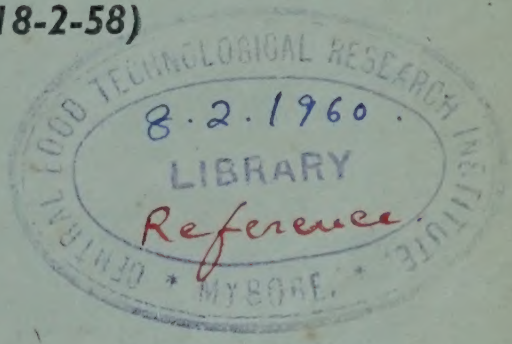

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FRUIT PRODUCTS ORDER, 1955 (AS AMENDED UP TO 18-2-58)

New Delhi, the 3rd May 1955.

S.R.O. 1052.—In exercise of the powers conferred by Section 3 of the Essential Commodities Act, 1955 (10 of 1955), the Central Government hereby makes the following Order, namely:—

1. (1) This Order may be called the Fruit Products Order, 1955.

(2) It extends to the whole of India except the State of Jammu and Kashmir.

2. In this Order, unless the context otherwise requires,—

(a) "the Act" means the Essential Commodities Act, 1955 (10 of 1955):

(b) "Committee" means the Central Fruit Products Advisory Committee constituted by the Central Government under Clause 3;

(c) "Form" means a Form set forth in the First Schedule;

(d) "Fruit product" means any of the following article, namely:—

(i) synthetic beverages,syrups and *sharbats;*

(ii) vinegar, whether brewed or synthetic ;

(iii) pickles;

(iv) dehydrated fruits and vegetables;

(v) squashes, crushes, cordials barley water, barreled juice and ready-to-serve beverages or any other beverages containing fruit juices or fruit pulp;

(vi) jams, jellies and marmalades;

(vii) tomato products, ketchup and sauces;

(viii) preserves, candied and crystallized fruits and peels.

(ix) chutneys;

(x) canned and bottled fruits, juices and pulps;

(xi) canned and bottled vegetables;

(xii) frozen fruits and vegetables;

(xiii) aerated waters containing fruit juices or pulp;

(xiv) any other unspecified items relating to fruits or vegetables;

(e) "Licensee" means a manufacturer to whom a licence is granted under this Order;

(f) "Licence number" means the number of a licence granted to a manufacturer under this Order ;

(g) "Licensing Officer" means the Agricultural Marketing Adviser to the Government of India and includes any other officer empowered in this behalf by him with the approval of the Central Government;

(h) "Manufacturer" means a licensee engaged in the business of manufacturing any fruit products for sale and includes a person purchasing such fruit products in bulk and repacking them for sale, either by himself or through some one else;

(i) "Schedule" means a Schedule annexed to this Order;

(j) "sharbat" means any non-alcoholic sweetened beverage or syrup containing non-fruit juice or flavoured with non-fruit flavours. such as rose, khus, kewra, etc.;

(k) "synthetic beverage" means any non-alcoholic beverage or syrups, other than aerated waters, containing no fruit juice but having an artificial flavour or colour resembling as fruit ; and

(l) "term" means a period of twelve months ending on the 31st day of December of any year.

3. (1) As soon as may be after the commencement of this Order, and thereafter at the interval of every two years, the Central Government shall, by order published in the Official Gazette, constitute a Committee, to be called the Central

Fruit Products Advisory Committee, which shall consist of the Licensing O who shall be the Chairman of the Committee and the following members namel

Members

(a) five persons, one each to be elected by the licensees in the nort central, western, eastern and southern zones, respectively in such ner as the Licensing Officer may, from time to time, by order direct;

(b) two persons possessing, in the opinion of the Licensing Officer, sui technical qualifications with regard to the manufacture of fruit proc to be nominated by the Licensing Officer ;

(c) the Director, Central Food Technological Research Institute, Myso any other officer of the Institute nominated by him in this behalf ;

(d) the Agricultural Commissioner of the Government of India, or other officer nominated by him in this behalf ;

(e) the Technical Adviser in the Ministry of Food and Agriculture o other officer nominated by him in this behalf; and

(ee) two persons representing fruit and vegetable growers in India to nominated by the Licensing Officer;

Member Secretary

(f) the Senior Marketing Development Officer (Fruit Products) in the Direct of Marketing and Inspection.

(2) A member of the Committee shall hold office for the period for whic Committee has been constituted:

Provided that a member may resign his office by notice in writing given t Licensing Officer.

(3) If a vacancy occurs by death, resignation, efflux of time or otherwi the office of any elected or nominated members of the Committee, the vacan caused shall be filled by election or nomination by the body or authority v elected or nominated him, as the case may be under sub-clause (1), and person appointed to fill a casual vacancy shall hold office so long only as member in whose place he is elected or nominated, would have held office.

(4) The quorum of the Committee shall be five but subject thereto, the mittee may act notwithstanding any vacancy in its number.

(5) The Committee may regulate its proceedings in such manner as it thin but on any matter on which the votes of the Committee are equally divide Chairman or the person presiding at the Committee shall have a second or ca vote.

(6) The functions of the Committee shall be to advise the Directorat Marketing and Inspection in the Ministry of Food and Agriculture on any m appertaining to fruit preservation industry.

(7) The Central Government may, at any time, if it so deems expedient i public interest, by order, dissolve the Committee and thereupon the Comm shall stand dissolved and all persons elected or nominated to the Committee cease to be members thereof with effect from the date of the order.

Provided that the Central Government shall take steps to reconstitute Committee as soon as possible in the manner provided in sub-clause (1).

4. No person shall carry on the business of a manufacturer except under in accordance with the terms of an effective licence granted to him under Order in Form 'B'.

5. (1) Every application for the grant of a licence under clause 4 shall be in duplicate to the Licensing Officer in Form 'A' and shall be accompanied by of such amount as is appropriate to each of the class of licence for which application is made under the provision of sub-clause (2).

(2) The following fees being appropriate fees shall be payable for one form or part thereof under sub-clause (1), namely: —

(a) in the case of a manufacturer using no power or using up to one Horse Power, Rs. 25 for all types of fruit products ;

(b) in the case of a manufacturer using more than one Horse Power but up to ten Horse Power, Rs. 100 for all types of products ;

(c) in the case of a manufacturer using more than ten Horse Power—

(i) Rs. 40 for synthetic beverages, syrups and *sharbats* ;

(ii) Rs. 40 for vinegar, whether brewed or synthetic ;

(iii) Rs. 40 for pickles ;

(iv) Rs. 40 for dehydrated fruits and vegetables ;

(v) Rs. 80 for squashes, crushes, cordials, barley water, barreled juice and ready to serve beverages or any other beverages containing fruit juices or fruit pulps ;

(vi) Rs. 80 for jams, jellies and marmalades ;

(vii) Rs. 80 for tomato ketchup, tomato sauce and any other sauce ;

(viii) Rs. 160 for preserves, candied and crystallised fruits and peels ;

(ix) Rs. 200 for chutneys ;

(x) Rs. 250 for canned and bottled fruits, juices and pulps, including tomato juice ;

(xi) Rs. 250 for canned and bottled vegetables ;

(xii) Rs. 250 for frozen fruits and vegetables ;

(xiii) Rs. 250 for aerated waters containing fruit juices or pulps ;

(xiv) Rs. 250 for any other unspecified items relating to fruits and vegetables ;

(3) Any fee paid by any applicant for a licence under this clause shall not be refundable.

(4) The Licensing Officer may, by order for reasons to be recorded in writing, refuse to grant a licence to any applicant and shall furnish him as soon as possible with a copy of the order so passed.

6. (1) The Licensing Officer may, after giving the manufacturer an opportunity to show cause and after giving him three months' notice, cancel any licence granted to him under this Order for any breach of the terms of the licence or for any contravention of the provisions of this Order or for any failure to comply with any order, direction or requisition made under this Order.

(2) The manufacturer may appeal to the Central Government against any order passed by the Licensing Officer under sub-clause (1) cancelling the licence within a period of thirty days after the receipt of the order by such manufacturer and the decision of the Central Government shall be final.

7. Every manufacturer shall manufacture fruit products in conformity with the sanitary requirements and the appropriate standard of quality and composition specified in the Second Schedule to this Order. Every other fruit and vegetable product not so specified shall be manufactured in accordance with the standard of quality and composition laid down in this behalf by the Licensing Officer.

8. (1) Every manufacturer shall in regard to the packing, marking and labelling of containers of fruit products, comply with the following requirements, that is to say—

(a) every container in which any fruit product is packed shall bear such label as may, from time to time, be approved by the Licensing Officer and different labels may be approved for different fruit products and a manufacturer in packing such container shall use a label which is for the time being approved by the Licensing Officer ;

(b) when a bottle is used in packing any fruit products, it shall be so sealed that it cannot be opened without destroying the licence number and the special identification mark of the manufacturer to be displayed on the top or neck of the bottle. The licence number of the manufacturer shall also be exhibited prominently on the side label on such bottle.

(c) when a tin, barrel or other container is used in packing any frui duct, the licence number of the manufacturer shall either be exh prominently on the side label of such tin or be embossed promi thereon;

(d) each container in which any fruit product is packed shall spe code number indicating the lot or the date of manufacture of fruit product;

(e) the labels should not contain any statement, claim, design or which is false or misleading in any particular concerning the products contained in the package or concerning the quantity o nutritive value or in relation to the place of origin of the said products.

(2) Without prejudice to the generality of the provision contained in clause (1), the Licensing Officer may, by order published in the Official Ga specify the requirements in regard to the packing, marking and labelling of tainers of fruit products of any specified type or description, whether such products are manufactured in India or not and every manufacturer or any p for the time being acting on his behalf shall be bound to comply with the p sion of such order.

9. Every manufacturer shall, as soon as possible after the end of every or on or before such date as the Licensing Officer may in any case, by o specify in this behalf, submit to the Licensing Officer a return in duplicat respect of each class of fruit products manufactured by him during that ter

10. No person shall sell, or expose for sale, or despatch or deliver to any a or broker for the purpose of sale, any fruit products which do not conform t standards of quality and composition specified in the Second Schedule or which not packed, marked, and labelled in the manner laid down in this Order.

Provided that nothing in this clause shall apply to any fruit products impo into India, except when such fruit products are repacked by any licensee for r sale; but notwithstanding anything in the foregoing provision, no fruit prod imported into India may be sold in the original containers unless the name of country of manufacture of such fruit products is mentioned and unless the fruit products conform either to the standards of quality laid down in the Se Schedule or to the specification of the country of their origin, as may be de mined by the Licensing Officer.

11. (1) Any beverage which does not contain at least twenty five *per centu* fruit juice in its composition shall not be described as a fruit syrup, fruit ju squash or cordial or crush and shall be described as a synthetic syrup.

(2) Every synthetic syrup shall be clearly and conspicuously marked on label as a 'SYNTHETIC' product, and no container containing such product s have a label, whether attached thereto or printed on the wrapper of such tainer or, otherwise, which may lead the consumer into believing that it is a f product. Neither the word "FRUIT" shall be used in describing such a prod nor shall it be sold under the cover of a label, which carries the picture of fruit. Aerated water containing no fruit juice or pulp shall not have a la which leads the consumer into believing that it is a fruit product.

12. Every manufacturer to whom any direction or order is issued in pursua of any provision of this Order shall be bound to comply with such direction order and any failure on the part of the manufacturer to comply with such di tion or order shall be deemed to be a contravention of the provision of this Orde

13. The Licensing Officer or any officer authorised by him in this behalf m with a view to securing a compliance with this Order—

(a) require any person to give any information in his possession with resp to the manufacture and disposal of any fruit products manufactured by him;

(b) enter upon and inspect, the premises of any licensee or manufacturer any time during the business hours with a view to satisfying himself that requirements of this Order are being complied with, and—

(i) on giving a proper receipt, seize or detain any fruit products manufactur marked, packed or labelled otherwise than in accordance with the pro sions of this Order or suspected to be manufactured, marked, packed labelled in contravention of the provisions of this Order;

(ii) seize or detain, on giving a proper receipt, raw materials, documents, account books or other relevant evidence connected with manufacture of fruit products in respect of which he has reason to believe that a contravention of the Order has taken place;

(iii) dispose of all fruit products or raw materials so seized or detained in such manner as he deems fit;

(c) Not more than twice during one term, inspect any books or other documents of a licensee relating to the manufacture and disposal of fruit products;

(d) Collect, on payment, samples of fruit products intended or exposed for sale, or sold, or under despatch or delivery to any dealer, agent or broker for the purpose of sale, and have such samples analysed at a laboratory selected for the purpose by the Licensing Officer ;

(e) Collect, from the licensee or manufacturer, free of charge, on giving a proper receipt, samples of any fruit products or any chemical, dye or any other ingredients used in the preparation of such fruit products from the premises of such licensee or manufacturer; in respect of which he has reason to believe that a contravention of the Order has taken place;

(f) By an order in writing prohibit the sale or manufacture of any fruit products in respect of which he has reason to believe that a contravention of this Order has taken place.

14. No person shall refuse to furnish any information which he is legally bound to furnish and which may be lawfully demanded of him under the provisions of this Order, or cancel, destroy, mutilate or deface any book or other document with a view to evading the provisions of this Order.

15. No prosecution for contravention of any of the provisions of this Order shall be instituted without the previous sanction of the Licensing Officer.

16. Nothing in this Order shall be deemed to apply:—

(i) to any syrups which—

(a) contain fruit juices for medicinal use,

(b) are prepared in accordance with the allopathic, homeopathic, Ayurvedic, Unani or any other system of medicine, and

(c) are sold in bottles bearing a label containing the words 'For medicinal use only' which does not exhibit any picture of fruits, and

(ii) To any fruit products manufactured by a person in any non-municipal areas in quantities not exceeding two hundred pounds during a term.

(iii) To any fruit products produced by institutions, colleges and training centres for demonstration and training purposes and not for sale on commercial basis.

THE FIRST SCHEDULE

FORM 'A'

[*See* clause 5(I)]

Application for licence under the Fruit Products Order, 1955.

1. Name and address of the applicant.
2. Address of the factory.
3. Description of the fruit products which the applicant wishes to manufacture.
4. Period for which the licence is required.
5. Plan of the factory and list of equipments.
6. Whether any power is used in the manufacture of fruit products. If so, state the exact Horse Power used.
7. Licence fee paid during the previous year.
8. Total value of fruit products manufactured during the previous year.
9. I/We hereby undertake to comply with all the provisions of the Fruit Products Order, 1955.
10. I/We have forwarded a sum of Rs. in respect of the licence fee due according to the provisions of Fruit Products Order, 1955.

[Signature(s) of the applicant(s).]

FORM 'B'

[*See* clause 4]

Government of India

Ministry of Food and Agriculture

Directorate of Marketing and Inspection.

Government of India

Emblem

Licence under Fruit Products Order, 1955

LICENCE NO. FPO————————

1. Name and address of licensee.
2. Address of authorised premises for manufacture.
3. Change of premises, if any

This licence is granted under and is subject to the provisions of F.P.O., 195 all of which must be complied with by the licensee.

Place.

Date.

Licensing Officer,

Agricultural Marketing Adviser to the Govt. of India

Validation and Renewal

Period of validity	Categories of fruit products authorised to manufacture.	Rate of licence fee per category	Licence fee paid	Signature of Licensing Officer.

THE SECOND SCHEDULE

[*See* clauses 7 and 10]

PART IA

Sanitary requirements of a factory manufacturing fruit products.

The place where any fruit products are manufactured, (hereinafter referred to as the factory), shall comply with the following requirements and in the opinion of the Licensing Officer shall be fit for manufacturing the item or items for which the licence is granted to the manufacturer.

1. The premises shall be clean, adequately lighted and ventilated and shall be cleaned, if required, by lime-washing or colour washing or painting or disinfecting or deodourising.

2. Windows, doors and other openings suited to screening shall be fly-proof. The doors should have springs so that they may close automatically. The ceiling or roof shall be of permanent nature. The floor should be cemented, tiled or laid in stone.

3. The premises may be used to manufacture any product not repugnant to the manufacture of food and other allied products like Gulkand, Ark, herbacious products, the like.

4. The premises shall be located in a sanitary place and free from filthy surroundings.

5. All yards, outhouses, stores and all approaches of the premises shall be kept clean and sanitary.

6. The authorised premises shall be so constructed or maintained as to permit hygienic production and all operations, in connection with preparing or packing of product shall be carried out carefully under strict sanitary conditions laid down in the Factories Act, 1934, as amended and modified from time to time.

7. Equipment and machinery when employed shall be of such design which will permit easy cleaning. Adequate arrangements for cleaning of containers, tables, working parts of machinery etc., shall be provided.

8. No vessel, container or other equipment, the use of which is likely to cause metallic contamination injurious to health shall be employed in the preparation, packing or storage of fruit, (Copper or brass vessels shall be always kept tinned. No iron or galvanised iron shall come in contact with fruit products).

9. The water used in the manufacture shall be potable and if required by the Licensing Officer shall be got examined chemically and bacteriologically by any recognised laboratory. The manufacturer will bear the cost of such analysis.

10. There should be efficient drainage system and there shall be adequate provisions for disposal of refuse.

11. Wherever five or more employees of either sex are employed, a sufficient number of latrines for each sex as under shall be provided:—

Number of workers	Number of latrines
5 to 24	1
25 to 49	2
50 to 100	3

Adequate facilities for cleanliness shall be provided by providing clean towels, soaps, hand-scrubbing brushes and wash basins.

12. Wherever cooking is done on open fire, proper arrangements will be made for outlet of smoke and soot.

13. No workers suffering from infectious or contagious disease shall be allowed to work in the factory. Arrangements shall be made for examination of workers and such staff once a year to check that they are free from any infectious, contagious or other diseases and they will be inoculated and vaccinated against the enteric group of diseases once a year and against small-pox once in two years and certificate whereof will be kept for inspection. In case of epidemic, all workers should be inoculated.

14. The workers working in processing and preparation shall be provided with proper aprons and headwears, which shall be clean.

PART IB

1. All the factories licensed under the Fruit Products Order, 1955 will comply with the requirements under Part 1(A). The factories will be further categorised under the following categories:—

(a) Cottage Scale—Maximum yearly sales of Rs. 10,000.

(b) Small Scale—Maximum yearly sales of Rs. 1,00,000.

(c) Large Scale—Yearly sales over Rs. 1,00,000.

2. The following minimum requirements are laid down for cottage scale manufacturers:—

(a) The minimum area for manufacturing premises shall be 250 sq. ft.

(b) Minimum of 100 gallons of potable water shall be available per day.

(c) Wherever process of sterilization is involved in the manufacture, adequate arrangements will be made.

3. The following minimum requirements are laid down for small scale manufacturers:—

(a) Minimum area for manufacturing premises shall be 500 sq. ft.

(b) A minimum of 250 gallons of potable water shall be available per day.

(c) Wherever process of sterilization is involved in the manufacture, adequate arrangements shall be made.

4. The following minimum requirements are laid down for large-scale manufacturers:—

(a) Minimum area for manufacturing premises shall be 1500 Sq. ft.

(b) A minimum of 1,000 gallons of potable water shall be available per day.

(c) Adequate number of kettles, exhausters, sterilizing equipment shall be provided wherever required.

(d) The manufacture of fruit products shall be supervised by a qualified person.

PART II

Specifications for fruit juice, pulp concentrate, squashes, cordials crash fruit syrups and ready to serve fruit beverages

Product	Variety	Special Characteristics		General Characteristics
		Minimum percentage of total soluble solids in the final product weight over weight.	Minimum percentage of fruit juice in the final product.	
Fruit syrup	Any suitable kind and variety.	65	25	**General characteristics :—**
Crush	Do.	55	25	Fruit juice shall be unconcentrated liquid product expressed from ripe fruit and may contain portions of the pulp and other cellular matter natural to the fruit. Concentrate, squash and crush shall contain fruit pulp. Cordials shall be the clear final product prepared by adding sugar to the clarified juice that is from which pulp and other cellular matter have been removed. The only substances that may be added to fruit juice or pulp are water, peel oil, fruit essences and flavours, common salt, sugar, invert sugar and/or liquid glucose, ascorbic acid, citric acid permitted colours and preservatives. The acidity of the finished product shall not be less than 4 per cent. in the case of pure lemon juice or pulp and not less than 5 per cent. in the case of pure lime juice, but shall not exceed 3·5 per cent. in the case of other juice, crush, squash, cordial, ready-to-serve beverage and syrup expressed as anhydrous cietric acid. Canned pulp or juice shall not show any positive pressure at sea level. Can-
Squash	Do.	40	25	
Cordial	Do.	30	25	
Unsweetened juice	Do.	Natural.	100	
Sweetened juice	Do.	10	85	
Ready-to-serve fruit beverage	Do.	10	5	
Fruit juice concentrate	Do.	45	100	

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no sign of bacterial growth when incubated at 37°C for one week. Canned pulp or juice will not contain any preservative. The finished product shall have a good flavour and be free from objectionable taints and flavours. It shall be of good keeping quality and should show no sign of fermentation. 'Ready-to-serve' beverage may be carbonated. When frozen, the product may be described as 'Ice Squash' or 'Ice Cordial' in conjunction with name of the fruit such as ice orange squash and the like. In case of Mango Juice, 45 per cent. water may be added if declared on the label.

PART III

Specifications for barley waters (lemon, orange, grape fruit etc.)

Product	Variety	Special Characteristics			General Characteristics
		Minimum percentage of fruit Juice in final product	Minimum percentage of total soluable solids in the final product weight over weight	Minimum percentage of barley starch in the final product	
Barley waters	Any suitable variety	25	30	0.25	Barley of good quality free from insect attack or fungal diseases shall be used. Fruit juice shall be derived from sound fresh fruit free from insect of fungal attack or any other blemish affecting the quality of the fruit. It shall be free from the pieces of skin, bits of coarse tissue and any extraneous matter. The only substances that may be added are water, sugar, dextrose invert sugar or liquid glucose, peel oil, flavouring matter, common salt, ascorbic acid, citric acid in sufficient quantity to bring the acidity of the finished product upto a maximum of 2.5 per cent. as anhydrous citric acid and permitted colours preservatives. The finished product shall have a good flavour characteristics of fruit used and be free from burnt or any other objectionable taints or flavours. It shall be of good keeping quality and shall show no sign of fermentation.

PART IV

Specifications for synthetic syrups and sharbats

Product	Variety	Special Characteristics	General Characteristics
Synthetic syrup and sharbats	Any kind prepared from harmless herb flowers or essences.	Minimum percentage of total soluble solids in the final products weight over weight. 65	The only substances that may be added are water, citric acid, harmless herbs drugs, flowers, essence sugar dextrose, invert sugar, or liquid glucose, permitted colours and preservatives. The finished product shall have a good and pleasant taste and flavour, trully characteristic of the flavouring material used and be free from burnt or any other objectionable taints and flavour and crystallization of sugar. It shall be of good keeping quality and should show no sign of fermentation. No artificial sweetening agent shall be used.

The container of synthetic syrups will not bear any label which will lead the consumer into believing that it is genuine fruit product. In addition the label will have the word "Synthetic" distinctly and clearly displayed on it. Synthetic syrups will be clearly marked as "contains no fruit juice" Rose, Khus, Kewra, Sandal and other such syrups may not be declared as synthetic but shall not bear pictures of fruits on the label.

PART V

Specifications for bottled and canned fruits and vegetables.

Product	Variety	Special Characteristics	General Characteristics
Bottled or canned fruits	Any fruit of suitable variety.	The head space in the can shall not be more than 5/8th of an inch. The drained weight of fruit shall not be less than 50 per cent of the net weight of the contents (except in the case of berry fruit where this limit will be 40 per cent.) Drained weight shall be determined by draining the contents for two minutes on a sieve of dimensions 8″ × 8″ having 8 meshes per linear inch.	The fresh fruit to be canned shall be approaching maturity and it shall be practically free from blemish and shall not have stalks, leaves and other extraneous matter. Where fruit is required to be cut it shall be cut in halves, quarters of cubes or pieces, reasonably uniform in size. The only substances that may be added are fruits, sugar, invert sugar, citric acid and water. After processing the fruit shall be firm and the the covering liquid clear. The product shall not show any positive pressure at sea level and shall not show any sign of bacterial growth when incubated at 37° C for one week. No preservative shall be added. No artificial colouring matter shall be present, except in the case of cherries and straw berries where permitted colour may be added. The finished product shall have the characteristic taste of the original material and shall be reasonably free from disintegration damage from bruises and shall be uniformly prepared.
Bottled or canned vegetables	Any vegetable of suitable variety.	The head space in the can shall not be more than 5/8th of an inch. The drained weight of the vegetables shall not be less than 55 per cent. of the net weight of the contents. (Except in the case of canned tomatoes where this limit will be 50 per cent.) Drained	The vegetables shall be reasonably fresh tender, of good colour and flavour and shall be free from pods, stalks, detached skin, extraneous matter like woody fibre, roots, etc., and shall be practically free from blemishes. The only substances that may be added are vegetables, sugar, salt, water, oil or fat,

draining the contents for two minutes on a sieve of dimensions 8″×8″ having 8 meshes per linear inch.

calcium salt. The product shall not show any positive pressure at sea level and shall not show any sign of bacterial growth when incubated at 37°C and 55°C for one week. No preservative shall be used. No artificial colouring matter shall be present except in case of peas where permitted colour may be added.

The finished product shall have the characteristic taste of the original material and shall be reasonably free from disintegration, damage from bruises and shall be uniformly prepared.

Peas or any other product which have been dried or otherwise processed before canning must be described as processed and may not be described as "Green Fresh" or garden produce. It shall be clearly marked as prepared from dried raw material. Dehydrated and dry fruits if canned shall be clearly marked as prepared from dried raw material.

PART VI

Specifications for jams and fruits cheese.

Product	Kind and variety of fruit	Minimum percentage of fruit in the final product on fresh fruit basis	Minimum percentage of soluble solids in the final product weight over weight	Special Characteristics	General Characteristics
Jams and fruit cheese	Any fruit. Any suitable variety.	45 In case of raspberry and strawberry jams 25.	68	The finished products shall have a firmgel consistency.	It may be single or mixed fruit jam. The fruit used shall be mature, fresh, sound, clean and free from fermentation and mould. Dry or canned fruit, preserved pulp or juice may be used. Pectin derived from any fruit may be added when necessary. The only substances that may be added are sugar, dextrose, invert sugar or liquid glucose, flavouring matter, ascorbic acid, citric acid, permitted colours and preservatives. It shall have the flavour of the original fruit and shall be free from burnt or other objectionable flavours, crystallization mould growth and shall show no sign of fermentation. If packed in cans, it shall not show any positive pressure at sea level. No artificial sweetening matter shall be added.

When dry fruit is used it shall be clearly declared on the label.

PART VII

Specifications for fruit jellies and marmalades

Product	Kind and variety of fruit	Minimum percentage of fruit in the final product on the fresh fruit basis	Minimum percentage of soluble solids in the final product weight over weight	Special Characteristics	General Characteristics
Fruit jelly & marmalade	Any fruit. Any suitable variety.	45	65	Fruit jellies shall be made from clear strained fruits extract prepared by boiling the fruit with water. Marmalades shall be made either from strained extract from citrus fruits prepared by boiling the fruit with water or shall be made from fruit juice or pulp. Marmalade shall have suspended slices of peel.	The fruit used shall be sound, clean & free from fermentation and mould. The finished product shall be reasonably unifrom and shall be of good keeping quality and attractive colour. The only substances that may be added are sugar, dextrose, invert sugar or liquid glucose, ascorbic acid, a citric acid, permitted colours and preservatives. Fruit jelly shall be a product of gelatinous consistency prepared by boiling strained fruit extract with sugar. It shall be clear sparkling transparent and of an attractive colour. It should not be syrupy, sticky or gummy and should retain the flavour and aroma of the original fruit. No artificial sweetening matter shall be added. It shall show no sign of fermentation.

The jelly made from sugar and chemical pectin shall be clearly declared as synthetic jelly.

PART VIII

Specifications for candied and crystallised or 'glaced' fruit and peel

Product	Kind and variety	Special Characteristics		General Characteristics
		Percentage of total sugar weight over weight	Percentage of reducing sugar to total sugar	
Candied and crystallised or glaced fruit and peel . .	Any fruit of suitable variety.	Not less than 70.	Not less than 40. 25	Candied fruit or peel shall be derived from firm ripe or a slightly mature fruit practically free from insect or fungal attack or any other blemish affecting the quality of the fruit. The only substances that may be added are sugar, dextrose, invert sugar or liquid glucose, citric acid, soluble calcium salts, flavouring matter, ~~citric acid~~, permitted colours and preservatives. 'Glaced' fruit or peel shall be derived from candied product coating with a thin transparent layer of heavy syrup with or without pectin which has dried to a more or less firm texture on the fruit. Crystallised fruit or peel shall be derived from candied product by coating with pure white crystallised sugar or by drying the syrup on wet candied fruit. The finished product shall be translucent and not hard or granular. It shall have a good flavour and shall be free from burnt or any other objectionable flavour.

PART IX

Specifications for preserves

Product	Kind and variety of fruit	Minimum percentage of fruit portion in final product	Minimum percentage of total soluble solids in the product weight over weight	General Characteristics
Preserves	Any fruit of suitable variety.	55	68	It may be a single or mixed preserve but fruit or vegetable used shall be mature, fresh, sound and clean. The only substances that may be added are sugar, dextrose, invert sugar or liquid glucose, jaggery, flavouring matter, citric acid, ascorbic acid. permitted colours and preservatives. The fruit shall retain form and shall be permitted with the syrup without shrivelling of the individual pieces. It shall be of good keeping quality and attractive colour and it shall be free from burnt and other objectionable flavour, crystallization and mould growth. The product shall not show any fermentation when examined. When packed in cans, it shall show no positive pressure at sea level.

When packed in sanitary top cans, the content shall not be less than 85% of the total space of the can.

PART X

Specifications for fruit chutneys

Product	Variety	Special Characteristics		Mould count	General Characteristics
		Minimum percentage of fruit in the final product	Minimum percentage of total soluble solids in the product weight over weight		
Fruit chutney . . .	Any fruit of suitable variety.	40	50	Not in excess of 40% of the field examined	The product shall be derived from fruit free from insect or fungal attack. All ingredients used in the preparation of chutney shall be thoroughly clean. The only substances that may be added are fruit, fruit pulp, raisins, dry fruit, spices, salt, sugar, onion, garlic, vinegar, acetic acid and permitted preservatives. It shall be of good keeping quality and shall show no sign of fermentation when incubated at 28.30°C and 37°C.

When it is declared as fruit chutneys, the names of fruits may not be declared on the label.

Any fruit when calculated in combination with raisins, and dry fruits if used in excess of 5% of 40% fruit content in mango chutney or other chutneys shall be declared on the label.

PART XI

Specifications for tomato juice and soups

Product	Variety	Minimum percentage of total soluble solids weight over weight free of salt	Special Characteristics Mould count	General Characteristics
Tomato juice and soup	Any suitable variety of tomato.	Tomato Juice 5 Tomato Soup 7	Not in excess of 30% of the field examined.	Tomato juice shall be liquid product derived from sound, fresh and fully ripe tomatoes practically free from insect and fungal attack or any other blemish affecting the quality of the fruit and may contain finely divided insoluble solids from the flesh of tomatoes. It shall be free from pieces of skin, seeds, bits of coarse tissue and any extraneous matter. The only substances that may be added are salt, not in excess of 1.5% by weight, sugar, dextrose, malic acid, ascorbic acid, citric acid and permitted colours. In tomato soup the only substances that may be added are spices, sugar, salt, starch, butter and milk solids. The finished product shall have a good flavour characteristic of tomato and be free from burnt or any other objectionable flavour. It shall be of good keeping quality and shall show no sign of fermentation when incubated at 37°C for 7 days. When canned it shall not show any positive pressure at sea level.

PART XII

Specifications for tomato puree and paste

Product	Variety	Special Characteristics		General Characteristics
		Mould count	Minimum percentage of soluble solids weight over weight free of salt	
Tomato Puree and Paste	Any suitable variety of tomato.	Not in excess of 60% of the field examined	Tomato Puree 9% Tomato Paste 25%	The product shall be derived from sound fresh and fully ripe tomatoes practically free from insect or fungal attack or any other blemish affecting the quality of the fruit. Properly prepared and strained tomatoes shall be free from skins and seeds. The only substances that may be added are common salt, citric acid, ascorbic acid, spices, permitted colours preservatives. The finished product shall have a good flavour characteristic of the tomato and be free from, burnt or any other objectionable flavour. It shall be of good keeping quality and shall show no sign of fermentation when incubated at 37°C for seven days. When canned it shall not show any positive pressure at sea level.

Percentage of total soluble solids shall be declared on the lables.

PART XIII

Specifications for tomato ketchup and sauces

Product	Variety	Minimum acidity as acetic acid	Minimum total soluble solids weight over weight	Special Characteristics			General Characteristics
				Mould count	Yeast and spores	Bacteria	
Tomato ketchup . . .	Any suitable variety of tomato.	1.2%	25%	Not in excess of 40% of the fields examined.	Not in excess of 125 per 1/60 c.m.m.	Not in excess of 100 million per c.c.	The products shall be derived only from sound and wholesome tomatoes practically free from insect or fungal or any other blemish affecting the quality of the fruit. Skins and seeds shall be excluded. The only substances that may be added are spices, salt sugar, vinegar, acetic acid, onion, garlic, permitted colours and preservatives. It shall not contain any other fruit or vegetable substances. The finished product shall have good flavour and shall be free from burnt or any other objectionable flavours. It shall be of good keeping quality and shall show no sign of fermentation.

Product	Kind and variety	Special Characteristics				General Characteristics
		Mould count	Yeast and Spores	Bacteria	Minimum percentage of acidity as acetic acid	
Sauce	Any suitable kind and variety of fruit or vegetable	Not in excess of 40% of the field examined.	Not in excess of 125 per 1/6 c.m.m.	Not in excess of 100 million per c.c.	1.2	The product shall be derived from wholesome fruits and vegetables which shall be practically free from insect or fungal attack or blemishes affecting the quality of the fruit. The only substances that may be added are fruit, vegetable pulp, juice, dried fruits, sugar, spices, salt, vinegar, citric acid, acetic acid, malic acid, onion, garlic, flavouring materials, permitted colours preservatives. The finished product shall have good flavour and shall be free from burnt or other objectionable flavours. It shall be of good keeping quality and shall show no sign of fermentation when incubated at 37° C.

The names of the fruit, vegetables or dried fruit used shall be described on the label.

PART XIV

Specifications for brewed and synthetic vinegar

Product	Variety	Special Characteristics: Minimum percentage of acidity in final product	General Characteristics
Brewed and synthetic vinegar . . .	Any suitable medium such as fruits, malt, molasses, sugarcane juice, etc.	Brewed Vinegar—3·75% Synthetic Vinegar—4%	Brewed vinegar is a product of alcoholic fermentation and subsequent acetification of one or more of the suitable medium. Brewed vinegar shall not be fortified with acetic acid. It shall not contain any mineral acid or poisonous metal, foreign substance or other injurious ingredients. The ash content of brewed vinegar shall not be less than 0.18 per cent. weight over weight. Only caramal colour shall be used. Vinegar shall be pleasant in taste and flavour. Brewed vinegar shall have at least 0.05 per cent of phosphorous pentoxide (P_2O_5) and 0.04 per cent of nitrogen.

The kind of medium used for preparing brewed vinegar shall be declared on the label. Synthetic vinegar shall be distinctly labelled as "Synthetic Vinegar" and shall state on label "prepared from acetic acid".

PART XV

Specifications for pickles in vinegar

Product	Variety	Special characteristics: Minimum percentage of acidity of fluid portion as acetic acid	General Characteristics
Pickles in vinegar	Any vegetable of suitable variety.		The vegetables used in the preparation of pickles shall be wholesome. They shall be practically free from fungal or insect attack. All the ingredients used shall be thoroughly clean and free from extraneous matter. The fluid portion of the pickles which shall be vinegar, shall constitute not more than 1/3 of the total content and shall not contain any ingredient than spices, salt and sugar. The pickles shall be free from added copper, mineral acids, alum preservatives or harmful colours and shall show no sign of fermentation. The product shall be reasonably free from sediment.

When more than one vegetables are used the product shall be labelled as "mixed pickles".

PART XVI

Specifications for pickles in citrus juice or in brine

Product	Variety	Minimum percentage of salt	Special Characteristics	General Characteristics
Pickles in citrus juice in brine . . .	Any fruit or vegetable of suitable variety.	12%	In case of pickles in citrus juice, citric acid shall not be less than 3%. Only citrus fruit juices shall be used.	The vegetable and fruits used in the preparation of pickles shall be wholesome. They shall be free from fungal or insect attack or any type of rot. All the ingredients used shall be thoroughly clean and free from extraneous matter. Only substances that may be added are spices, salt, sugar, jaggery, onions, garlic and soluble calcium salts. Pickles shall be free from added salts., copper, alum, mineral acids or preservatives.

PART XVII

Specifications for oil pickles

Product	Variety	Oil	General Characteristics
Oil pickles	Any fruit or vegetable of suitable variety.	Any edible vegetable oil like rapeseed, mustard olive, oil, etc.	The fruits and vegetables used in the preparation shall be wholesome and shall be free from fungal or insect attack. The only substances that may be added are spices, salt, oils, sugar, jaggery, onions, garlic, acetic acid, turmeric, condiments, and permitted preservatives. All the ingredients used shall be thoroughly clean and free from extraneous matter. The pickles shall be of pleasant taste and flavour, and be free from added copper, alum, mineral acid or preservatives.

Kind of fruit or vegetable used shall be declared on the label.

PART XVIII

Specifications for sun-dried and dehydrated fruit

Product	Variety	General characteristics
Sun-dried and dehydrated fruits	Any fruit of suitable variety.	The fruit used for drying shall be clean, wholesome and shall be practically free from insect or fungal attack. The dried or dehydrated fruits may contain permitted preservatives. The Product shall be free from visible mould, insect or larvae.

The kind of dried fruit packed in the container shall be declared on the label.

PART XIX

Specifications for sun-dried and dehydrated vegetables

Product	Variety	Special Characteristics	General Characteristics
Sun-dried and dehydrated vegetables	Any vegetable of suitable variety.	Ash insoluble in hydrochloric acid shall be not more than 0.5%.	The product shall be prepared from wholesome vegetables free from blight, discolouration or fungi. The only edible portion of the vegetable shall be used and it shall be free from stalks, peels, stems and extraneous leaves. The dried or dehydrated vegetable may contain permitted preservatives. The finished product shall be of good edible quality and shall reasonably reconstitute to its original shape and quality on boiling from fifteen minutes to an hour. The finished product shall be free from visible mould, insect or larvae.

PART XX

1. Fruit and vegetable products shall be packed in such suitable containers as are described below and all containers shall be securely packed and sealed :—

(a) Canned fruits, juice and vegetables. Sanitary top cans made from suitable kind of tin-plate shall be used for canning fruits, juices and vegetables.

(b) Bottled fruits, juices and vegetables, bottles and jars capable of giving hermetic seal shall be used.

(c) Juices, squashes, crush, cordials, syrups, barley waters and other beverages shall be packed in clean bottles and securely sealed. These products when frozen and sold in the form of ice shall be packed in suitable cartons. Juices or pulp may be packed in wooden barrels when sulphited.

(d) Preserves, jams, jellies and marmalades—New cans, new cannisters, clean jars, bottles, chinaware jars or aluminium containers may be used for packing these products and it shall be securely sealed.

(e) Vinegar, pickles, ketchup, sauces and chutneys. Clean bottles, jars, and wooden casks may be used.

(f) Candied fruits and peels and dried fruits and vegetables. Paper bags, cardboard or wooden boxes, new tins, bottles, jars, aluminium or other suitable approved containers shall be used.

2. Following particulars shall be clearly marked on the containers :—

(a) Kind and variety of fruit.

(b) Nature of the product, *viz.*, juice, squash, marmalade, etc.

(c) Net weight or volume of the contents (variation in net content may be 5% in case of bottled fruit products).

(d) Name of the manufacturer and place of manufacture or the brand owner's name and place of manufacture.

(e) Where any permitted preservative and/or colouring agent other than natural colour is added, a statement to the effect that it contains permitted preservative and/or colouring agent other than natural colour ;

PART XXI

Limits of heavy metals in fruit products

Lead—Not more than 5 parts per million.

Copper—Not more than 15 parts per million.

Zinc—Not more than 19 parts per million.

Tin—Not more than 143 parts per million.

Arsenic and arsenious oxide—Not more than 1·43 parts per million.

PART XXII

List of Permissible Harmless Food Colours

(1) Natural colouring matter which may be used:—

The following natural colouring principles whether isolated from natural colours or produced synthetically may be used in or upon any article of food :—

(*a*) Cochineal or Carmine.

(*b*) Carotin and Carotenoids.

(*c*) Chlorophyll.

(*d*) Lactoflavin.

(*e*) Caramel.

(*f*) Annatto.

(*g*) Ratanjot.

(*h*) Saffron.

(*i*) Curcumin.

(2) Coal tar dyes which may be used :—

No coal tar dyes or a mixture thereof except following shall be used in fruit pr ducts.

Colour	Common name	Colour index	Chemical Class
1. Red	Ponceau 4R	185	Azo
	Carmoisine	179	,,
	Red 6B	57	,,
	Red FB	225	,,
	Acid Magenta II	692	Triphenylmethane
	Fast Red E	182	Azo
2. Yellow	Tartrazine	640	Pyrazolone
	Sunset Yellow PCF	*	Azo
3. Blue	Blue VRS	672	Triphenylmethane
	Indigo Carmine	1180	Indigoid
4. Black	Brilliant Black BN		Bisazo

*F.D. & C. Index No. 6.

(3) Dyes when used in fruit products shall be pure and free from all harmfu impurities.

The maximum limit of any permitted coal tar colours or mixture of permitted coa tar colours which may be added to any fruit products shall not exceed 1·5 grain per pound of the final fruit products for consumption.

PART XXIII

Limits for permitted preservative in fruit products

Permitted preservatives are :—

(a) Benzoic acid including salts thereof ; and

(b) Sulphurous acid including salts thereof.

Only one of the preservatives will be used in the fruit products listed below :

Fruit products	Preservative	Parts per Million
1. Fruit and fruit pulp or juice (not dried) for conversion into jam or crystallized glaced or cured fruit or other products.		
(a) Cherries	Sulphur dioxide	3,000
(b) Strawberries & Raspberries	Do.	2,000
(c) Other fruits	Do.	1,000
2. Fruit juice concentrate	Do.	1,500
3. Dried fruits		
(a) Apricots, peaches, apples, pears and others	Do.	2,000
(b) Raisins or sultanas	Do.	750

Fruit products	Preservative	Parts per Million
4. Squashes, crushes, fruit syrups, cordials, fruit juices and barley waters.	Sulphurdioxide or Benzoic acid	350 600
5. Jam, marmalade, preserve and fruit jelly	Sulphurdioxide or Benzoic acid	40 200
6. Crystallized glaced or cured fruit (including candied peel) .	Sulphurdioxide	150
7. Fruit and fruit pulp not otherwise specified in this schedule .	Do.	50
8. Sweetened ready-to-serve beverages	Do. or Benzoic acid	70 120
9. Pickles and chutney made from fruit and vegetables . .	Benzoic acid	250
10. Tomato and other sauces.	Do.	750
11. Dehydrated vegetables	Sulphurdioxide	2,000
12. Tomato puree and paste	Benzoic acid	250
13. Syrups and *Sharabats*	Sulphurdioxide or Benzoic acid	350 600

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LIST OF PRICED PUBLICATIONS—*Contd.*

1	2	3	4
*19	AMA 7.39	Annual Report of the Agricultural Marketing Adviser and Summarised Reports of Senior Marketing Officers in Provinces and certain States for the year ending 31st December, 1939	Rs. 1-10-0, or 2*s.* 6*d.*
*20	AMA 11	Report on the Marketing of Grapes in India and Burma	Rs. 1-4-0
*21	AMA 18	Report on the Marketing of Coffee in India and Burma	Rs. 1-4-0
*22	AMA 21	Report on the Marketing of Potatoes in India and Burma	Rs. 1-4-0
*23	AMA 22	Report on the Marketing of Milk in India and Burma	Rs. 1-4-0
*24	AMA 25	Preliminary Guide to Indian Fish, Fisheries, methods of Fishing and Curing	Re. 1-0-0
25	AMA 27	Abridged edition of the Report on the Marketing of Eggs in India and Burma in Urdu	Re. 0-8-0
26	AMA 26	Abridged edition of the Report on the Marketing of Eggs in India and Burma in Hindi	Re. 0-8-0
*27	AMA 20	Report on the Marketing of Rice in India and Burma	Rs. 1-4-0
*28	AMA 24	Report on the Marketing of Groundnuts in India and Burma	Rs. 1-4-0
*29	AMA 7.40	Annual Report of the Agricultural Marketing Adviser and Summarised Reports of Senior Marketing Officers in Provinces and certain States for the year ending 31st December, 1940	Rs. 1-4-0
30	AMA 28	Abridged edition of the Report on the Marketing of Potatoes in India and Burma in English	Re. 0-8-0
31	AMA 29	Abridged edition of the Report on the Marketing of Grapes in India and Burma in English	Re. 0-8-0
*32	AMA 30	Abridged edition of the Report on the Marketing of Milk in India and Burma in English	Re. 0-8-0
*33	AMA 39	Hand-book on the quality of Indian Wool	Re. 0-8-0
*34	AMA 38	Abridged edition of the Report on the Marketing of Tobacco in India and Burma in English	Re. 0-8-0
*35	AMA 31	Abridged edition of the Report on the Marketing of Groundnuts in India and Burma in English	Re. 0-8-0
*36	AMA 41	Report on the Marketing of Hides in India and Burma	Rs. 1-4-0
*37	AMA 35	Abridged edition of the Report on the Marketing of Rice in India and Burma in English	Re. 0-8-0
*38	AMA 34	Instructions regarding the Grading and Marketing of Ghee in connection with Agricultural Produce Grading and Marking (Ghee) Rules, 1938	Re. 0-4-0

(*Continued from the inside front title cover.*)

LIST OF PRICED PUBLICATIONS—*Contd.*

1	2	3	4
*39	AMA 23	Report on the Marketing of Sugar in India and Burma	Rs. 1-4-0
*40	AMA 37	Report on the Marketing of Skins in India and Burma	Rs. 1-4-0
*41	AMA 22.2	Second edition of the Report on the Marketing of Milk in India and Burma	Rs. 1-4-0
*42	AMA 36	Report on the Co-operative Marketing of Agricultural Produce in India	Rs. 1-4-0
*43	AMA 42	Report on the Marketing of Citrus Fruits in India .	Rs. 1-4-0
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*47	AMA 45	Report on the Marketing of Cashewnuts in India .	Rs. 1-4-0
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*55	AMA 53	Report on the Marketing of Castorseed in India .	Rs. 1-4-0
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67	AMA 62	Abridged edition of the Report on the Marketing of Milk in the Indian Union (Hindi)	Rs. 1-2-0
68	AMA 61.48	Annual Report of the Directorate of Marketing and Inspection for the year ending 31st December, 1948	Rs. 1-4-0
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	AMA 94.1	Report on the Regulated Markets in India—Vol. I. Legislation	Rs. 2-4-0

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	AMA 100	Report on the Fruit and Vegetable Murrabba Industry in India	
	AMA 95.55	Administration Report of the Directorate of Marketing and Inspection for the year 1955.	Re. 1·75
	AMA 110	Report on the Marketing of chutney in India	Rs. 3.87
103	AMA 105	Atta Grading Instructions . . .	
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		Report on the Marketing of Lac in India .	
		A note for the guidance of parties wishing to grade Ghee under Agmark (Hindi) .	
		Ghee Series I & II (Hindi) . . .	
		Atlas on Food crops	
		Essential Oils and Lemongrass Oil Grading Instructions	
		Agricultural Produce Grading and Marking Act, 1937	
		Administration Report for the Directorate of Marketing and Inspection for the year 1956.	
		Report on the Marketing of Bone and Bonemeal in India.	
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	BROCHURE SERIES—		
		Brochure Series No. 1 Brochure on the Marketing of Fish in India	(Unpriced).
		Brochure Series No. 2 Brochure on the Marketing of Wool in India	Do.

4193 Supplement

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GOVERNMENT OF INDIA

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MINISTRY OF FOOD & AGRICULTURE

(Department of Agriculture)

New Delhi, Dated the 27th December, 1958.

Notification

S. R, O. 2663.—In exercise of the powers conferred by Section 3 of the Essential Commodities Act, 1955 (10 of 1955), the Central Government hereby makes the following further amendments in the Fruit Products Order, 1955, namely:—

In the said Order—

1. In sub-clause (h) of clause 2 for the word "licensee", the word "person" shall be *substituted*.

2. In Form A, in the First Schedule, after item 1, the following item shall be *inserted*, namely:—

"1-A. Names of the managing director, directors, proprietors, partners etc."

3. In the Second Schedule:—

(*a*) in Part I A, in item 6, the following shall be *inserted* at the end, namely:—

"The premises shall not be used as, or communicate directly with, the residential premises";

(*b*) for Part I B, the following Part shall be *substituted*, namely:—

Part I B

1. The factories will be categorised under the following categories:—

(a) *Cottage Scale*	Daily production capacity of 5 mds. of fruit products, or less.
(b) *Small Scale*	Daily production capacity exceeding 5 mds. but not exceeding 30 mds. of fruit products.
(c) *Large Scale*	Daily production capacity exceeding 30 mds. of fruit products.

2. The categories mentioned above shall comply with the following requirements shown against each:—

(a) *Cottage Scale*	(i) Minimum area for manufacturing premises excluding storage and office space—250 sq. ft.
	(ii) Minimum availability of potable water—100 gallons per day.
(b) *Small Scale*	(i) Minimum area for manufacturing premises excluding storage and office space—500 sq. ft.
	(ii) Minimum availability of potable water—250 gallons per day.
(c) *Large Scale*	(i) Minimum area for manufacturing premises excluding storage and office space—1,500 sq. ft.
	(ii) Minimum availability of potable water—1,000 gallons per day.
	(iii) The manufacture of fruit products shall be supervised by a qualified chemist.

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3. The requirements for various unit operations for the above categories of factories will be under:—

Operation	Cottage Scale	Small Scale, besides requirements of items listed in Col. (2)	Large Scale, besides requirements of items listed in Cols. (2) and
1	2	3	4
1. Washing	1. Two Tanks having total capacity of not less than 40 gallons.	1. Two or more tanks with total capacity of not less than 100 gallons.	1. Two or more tanks with total capacity of not less than 3 gallons fitted with water taps.
	2. Bottle washing brushes.		
	3. Buckets.		
2. Preparation of fruits & vegetables.	1. 2½′ high table with aluminium or stainless steel top having not less than 20 sq. ft. area.	1. Table of not less than 50 sq. ft. area.	1. Table of not less than 100 sq. ft. area.
	2. Stainless steel peeling, slicing, trimming & coring knives. Stainless steel puncturing & pricking nails for preserves.		2. Peeling, coring, cutting & cutting equipment.
	3. Pans or vessels for blanching.		
	4. Vats (Wooden) or tanks (cemented) for curing & leaching, with suitable covers.		
	5. Not less than five trays.	5. Not less than ten trays.	5. Not less than twenty trays.
3. Juicing, pulping & mixing.	1. Juice extractor or Basket press.	1. Juice extractor or Rosing machine or basket or hydraulic press or pulping machine.	Storage tanks of not less than 50 gallons capacity.
	2. Straining sieve.		
	3. Tanks or barrel of not less than 10 gallons capacity.		
	4. Buckets.	Brix hydrometers with cylinder.	Hydrometers or refractometer.

1	2	3	4
4. Processing .	1. Furnace.	1. Not less than two furnaces or boilers.	1. Not less than there furnaces & exhaust fan or boiler.
	2. Pans or vessels.		2. Refractometer.
	3. Ladles.		
	4. Thermometers & hydrometer.		
	5. Sensitive balance for preservative.		
5. Fermentation .	1. Barrels or carboys or suitable earthen jars.		
6. Filling and sealing.	1. Mugs.		1. Filling equipment
	2. Funnels.		
	3. Weighing balance.		
7. Exhausting, sealing and processing for canning & bottling.	1. Tanks with crates.	1. Not less than two furnaces or boilers.	1. Not less than three furnaces or boilers.
	2. Furnace.		
	3. Double seamer.		
	4. Thermometers.		
	5. Cooling arrangement.		
	6. Pressure cookers with gauges for vegetable processing.		

NOTE:

(i) Wherever possible automatic equipment or machinery may be substituted.

(ii) Operations indicated above shall be carried out on tables only and not on the floor."

(*c*) In Part II—

(i) in the heading, after the words "fruit syrups", the words "nectar, aerated water containing fruit juice or pulp" shall be *inserted* ;

(ii) in the first column, for the word "Squash", the words "squash and nectar" and for the words "Ready to serve fruit beverage", the words "Ready to serve fruit beverage and aerated water containing fruit juice or pulp" shall be *substituted* ;

(iii) in the entry in the 3rd column against "Fruit juice concentrate" in the first column, for the figures "45", the figures "32" shall be *substituted*,

(*d*) In Part IV—

(*i*) in the heading after the words "synthetic syrups", the words "Ginger cocktail, ginger beer* ginger ale" shall be *substituted*;

(*ii*) after the item "Synthetic syrup and sharbats" and the entries relating thereto, the following item and entries shall be *inserted*, namely:—

"Ginger cocktail, Ginger beer, Ginger ale.	Any kind prepared from ginger or ginger essences.	30	Ditto"

(*e*) in Part VI, in the fifth column, for the word "firmgel" the word "heavy" shall be *substituted*;

(*f*) in Part VIII, in the fourth column for the figures "40", the figures "25" shall be *substituted*;

(*g*) in Part IX, in the fifth column, the words "Jaggery" shall be *omitted*;

(*h*) in Part XIV,

(i) in the third column, for the figure "4" the figures "3·75" shall be *substituted*;

(ii) In the fourth column, "General Characteristics", for the existing entries, the following shall be *substituted*, namely:—

"Brewed vinegar means a liquid derived from alcoholic and acetous fermentation of any suitable medium such as fruits, malt, molasses, sugarcane, etc.

Brewed vinegar shall conform to the following standards:—

1. It shall contain at least 3·75 grams of acetic acid per 100 ml.

2. It shall contain at least 1·5 cent W/V of total solids and 0·18 per cent ash.

3. It shall not contain (i) sulphuric acid or any other mineral acid (ii) lead or copper (iii) arsenic amounts exceeding 1·5 parts per million, and (iv) any foreign substance or colouring matter except caramel.

4. Malt vinegar, in addition, shall have at least 0·05 per cent of Phosphorous pentoxide (P_2O_5) and 0·04 per cent of nitrogen.

Brewed vinegar shall not be fortified with acetic acid";

(*i*) in Part XVI, in the fourth column, for the figure '3' the figures '1·2' shall be *substituted*;

(*j*) in Part XVII, in the fourth column, the words "and permitted preservatives" shall be *omitted*.

V. S. NIGAM,
Under Secretary

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